

Two Egg Cake

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1/2 cup shortening
1 1/3 cups sugar
2 eggs
1 cup cake flour
2 1/2 teaspoons baking
powder
3/4 teaspoon salt
1 cup milk
1 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a bowl, cream the shortening and sugar. Add the beaten eggs.

In a bowl, sift together the flour, baking powder and salt. Add to the beaten eggs alternately with the milk. Add the vanilla. Mix well.

Grease a cake pan.

Pour the batter into the pan.

Bake for 25 to 30 minutes.

Per Serving (excluding unknown items): 2647 Calories; 122g Fat (40.8% calories from fat); 30g Protein; 367g Carbohydrate; 1g Dietary Fiber; 457mg Cholesterol; 3082mg Sodium. Exchanges: 6 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 23 Fat; 18 Other Carbohydrates.